

**3:16**

Chaz
 [cvillette](#)

<https://cvillette.livejournal.com/>
2008-08-12 20:24:00

MOOD: 😊 hopeful

MUSIC: Good Eats - Churn Baby Churn



TAGS: [the king of spices](#)



[locked] [Dream Journal](#)

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Puppets. Puppets. Puppet puppets. Scary.](#)

14 comments



 [taidhbhse](#)

[August 13 2008, 01:20:07 UTC](#)

[COLLAPSE](#)

Damn you! You just blew my "food plan" for the day to hell like Mythbusters on a rampage! *busts open the Ben&Jerry's*



 [eljefe](#)

[August 13 2008, 01:47:37 UTC](#)

[COLLAPSE](#)

Nom nom nom.

My Krups coffee machine has an espresso maker and steamer tho *smirks in superiority*



 [leahbobot](#)

[August 13 2008, 02:18:16 UTC](#)

[COLLAPSE](#)

Vanilla orchid!



 [txeanne](#)

[August 13 2008, 02:32:13 UTC](#)

[COLLAPSE](#)

KING OF SPICES! Woo-hoo!

...you know, you can get them online.

 [ageekgrrl](#)

[August 13 2008, 02:56:15 UTC](#)

[COLLAPSE](#)

OMG! Alton Rocks, and you do too for showing us that!

And I'm glad to see you back. I'm obnoxiously behind. But its good to see you pop back up online again.

DH & I got 3 ice cream makers when we got married umpty-ump years ago. I think there is still a second one down in the garage. We've actually been talking about making ice cream lately. Like we actually need it, but home made ice cream is decadently wonderful!

What do you like in your home made ice cream? Or is it a case of what don't you like in it?



 [kayjayoh](#)

[August 13 2008, 04:37:41 UTC](#)

[COLLAPSE](#)

Heh. I've had LiketheHat's YouTube videos page bookmarked for a while now. God bless whoever that is, because I love being able to suddenly think, "Hmm, what would Alton say about this?" and have the episode in moments.



 [beatriceeagle](#)

[August 13 2008, 04:44:34 UTC](#)

[COLLAPSE](#)

Is it bad manners to drool all over an LJ comment thread?



 [trollcatz](#)

[August 13 2008, 15:34:09 UTC](#)

[COLLAPSE](#)

"Vanilla! I just made ice cream with vanilla!"

Good Eats--the Musical.

What? It could happen.



 [Ometotchtli](#)

[August 13 2008, 15:35:06 UTC](#)

[COLLAPSE](#)

"And suddenly dessert will never feel like hurt again!"



 [trollcatz](#)

[August 13 2008, 15:35:58 UTC](#)

[COLLAPSE](#)

When is dessert ever painful?



 [Ometotchtli](#)

[August 13 2008, 15:36:28 UTC](#)

[COLLAPSE](#)

I needed the internal rhyme.



 [txenne](#)

[August 13 2008, 17:34:13 UTC](#)

[COLLAPSE](#)

Great minds think alike.

Vanilla!

I've just had a spice called vanilla,
And suddenly I mean
To cultivate that bean
For me.

Vanilla!

I've just grown a bean of vanilla,
And suddenly ice cream
Is what we're all a-scream-
In for.



 [carpe noir](#)

[August 13 2008, 18:05:26 UTC](#)

[COLLAPSE](#)

Unrelated, but Juliana Hatfield is playing down the street at Iota next month. Go and ask her to play "Necessito" for me. (One of the great get out of bed songs.)

Speaking of desserts:

 [jennythe_reader](#)

[August 13 2008, 19:14:38 UTC](#) [COLLAPSE](#)

Have you ever seen this cookie recipe?

No Bake Chocolate Cookies

2 cups sugar

4 Tablespoons cocoa

1/2 stick butter

1/2 cup milk

1/2 cup peanut butter

1 tsp vanilla

2 cups rolled oats

Stirring frequently, bring the first 4 ingredients to a boil in a large heavy bottomed saucepan. Keep at a boil for 1 minute.

Remove from heat and stir in vanilla, peanut butter, and oats.

Quickly drop by spoonfuls onto wax paper and let cool.

Notes:

- 1) You can use either butter or margarine.
- 2) You can use creamy or crunchy peanut butter.
- 3) You can use instant oats or slower-cooking ones.
- 4) Unless you burn it, you can not make this in-edible. The worst that can happen is that if you get the boiling time wrong you will end up with very thin cookies (boil time too short) or very crumbly cookies (boil time too long).
- 5) You can also pour the mixture into a lightly greased and floured pan and then slice them like brownies once they've cooled. I prefer this method if I'm going to be taking the cookies anywhere.
- 6) These cookies multiply and divide very well. I've made batches as big as a quintuple batch and as small as a eighth batch.
- 7) They can also be made as a peanut butter version. Just leave out the cocoa.

[locked] Dream Journal

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